



## DAIRY BARN AND YARD.

In Locating Them Care Should Be Taken to Secure Effective Natural Drainage.

In locating a dairy barn care should be taken to have a gentle slope from the barn in at least one direction, affording good natural drainage for both barn and yard. If the barn is already built and poorly located, draining and grading will do much to remedy the evil. In most cases, it would take but a small amount of labor with plow and scraper, when the ground is in suitable condition to handle, to give the surface of the yard a slope from the barn sufficient to carry off the surface water. Even if dirt has to be hauled in from outside the yard to accomplish this it will not be expensive. The drainage alone under a yard is not sufficient as the tramping of the cattle soon puddles the surface, preventing the water from passing down to the tile.

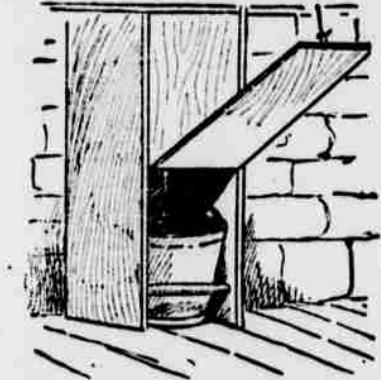
After the grading is done the yard should be covered with gravel or cinders. By putting the coarser in the bottom and the finer on top a good hard yard can be obtained and at a comparatively small expense where material of this kind is available. If this cannot all be done in one year, it is of the utmost importance that a beginning be made by grading and graveling a portion of the yard next the barn, so that the cows may have some place on which to get out of the mud and filth. By grading a part of the yard each year and applying a thick coat of gravel or cinders to the graded part, the entire yard will, in a few years, be in good condition. When gravel does not contain enough clay to pack hard, a small amount of clay should be mixed with the top layer. It will then form a firm substance.

A portion of the yard should be bedded, thus affording the cows a place to lie in the open air on pleasant days. If straw is scarce the cleanest of the soiled bedding from the stable will answer for this purpose. When the straw and manure on this bedded portion of the yard become too deep and soft it should be hauled into the field and the bedding commenced again on the solid yard.—W. J. Frazer, in Farmers' Review.

## GOOD THING TO HAVE.

Chute for Lowering Pail Where Pigs and Calves Are to Be Fed in a Basement.

To feed a pig or calf in a basement, do not pour the milk down a spout, for the inside of the latter will soon become very filthy and hard to clean. Make a chute like that shown in the cut, and



CHUTE FOR LOWERING PAIL.

lower the pail down inside. When the pail is in place, raise the front by a cord running up to the first floor. A slide, to be operated by a cord, would answer as well. Without the slide or raised front, the animal would hear the pail descending and would stick its head into the chute.—Farm Journal.

## UNDESIRABLE FLAVORS.

Best Butter Maker on Earth Cannot Produce a Good Article from Tainted Milk.

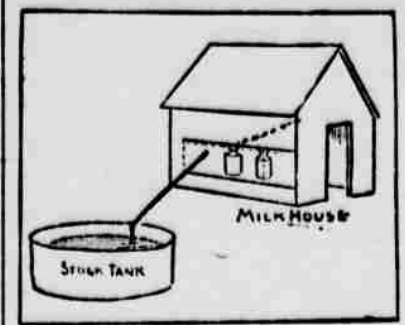
We can as a rule, trace undesirable flavors in butter to the source of the milk. If a farmer, or producer as you call him, sends you milk that is dirty and full of hay dust, which is usually found by straining, and if hay and other filth get into the milk, you cannot expect to make good butter. You may say that by separation or pasteurization you can destroy these bad flavors, but you cannot make the best butter of such milk. The best butter makers could not make the best butter out of such milk; they might make better butter than some, but not the best butter. So the undesirable flavors for the most part come from poor care of the milk, and I cannot urge too strongly the fact that to help our country to make better goods and make uniformly better goods we must begin at the beginning. We have done a great deal, but we have begun at the wrong end; we have started with the creamery end, and we should start with the farmer. And every butter maker should realize the fact that to make better goods he has got to hold up his farmer for good milk. Good milk is the war cry; the milk should be kept up to a standard, and a high standard.—S. C. Kitch, before the National Creamery Butter Makers' association in Milwaukee.

**Pure Water for the Cows.**  
The water for the cows should be abundant and pure. Pure water in unlimited quantities is essential for the health of the cow. But it comes badly polluted. With unclean or contaminated water the purification cannot be complete. Water is necessary also for the best digestion of food, and without all the water she needs the cow is fed wastefully. But water is not essential food. Milk is about 85 per cent. water. Someone has said that "some milk is very much more than 85 per cent. water," but that is not the fault of the cow or the pasture. When the cow has insufficient water she does not make milk with less water in it, so that an artificial addition by the milkman is necessary; she simply makes less milk.—W. P. McFarren, in Farm and Fireside.

## COOLING FACTORY MILK.

Description of a Milk House Which Will Prove Satisfactory in All Localities.

We are now receiving milk from 130 patrons at the Dairy School creamery, and we advise our patrons to use such a milkhouse as is shown in the illustration for keeping of milk from day to day. Nearly every farm is supplied with a windmill and live stock watering tank. It will be a simple matter to erect some sort of a milkhouse on the plan of the diagram. The cans of milk may be set in the tank inside the milkhouse, and all the water which is pumped for the live stock by passing through this tank will keep the milk cold until it is ready to be taken to the



AN IDEAL MILKHOUSE.

factory. Where farmers are fitted up with such an arrangement as this, we receive a first-class quality of milk. There is, of course, some danger from the water getting too warm when the wind does not blow. On this account the windmill is not the best farm power. Some of our patrons have small gasoline engines, which they use for this purpose and for running their farm machinery, such as a hand-separator, a feed grinding mill, etc. In such cases there is no difficulty in always having a good supply of cold water, provided the well is inexhaustible.

Most farmers in this neighborhood use eight-gallon cans. These are so small that the milk is cooled in a very short time after the cans are placed in the cold water. It is a good plan to stir the milk occasionally in the cans while it is cooling. This may be done by soldering a tin disc to a long, stiff wire handle with a loop on one end and pushing the disc up and down in the can of milk.

Where larger cans are used, the milk ought to be cooled in small cans and then added to the large cans after it has reached a temperature near 60 degrees. All these arrangements and efforts to cool the milk are worthless if the cans are not thoroughly cleaned and scalded each day. When skim milk is returned from the factory, it often sours before it reaches the farm, especially in the hot, muggy weather of July and August. This sour milk should be emptied from the cans as soon as they are returned, and the milk which is left in them removed as much as possible by thorough washing and then airing in the bright sun. I think a great deal of the difficulty farmers have in keeping their milk sweet from day to day is the result of improper washing of the cans.

The souring of milk does not interfere with testing, except as it makes the milk more or less lumpy, and on this account is difficult to get a fair sample. Souring does not injure the fat or affect it in any way for testing. If the milk can be poured back and forth so as to get a fair sample of it and it is added to a test bottle at once, it may be tested as perfectly sweet milk.—Prof. E. H. Farington, in Country Gentleman.

## CARE OF SEPARATORS.

They Must Be Kept Scrupulously Clean or Trouble Results for the Butter-Maker.

Buttermakers complain of the cream delivered to them by farmers who own hand separators. The difficulty in making as good butter from it as they could from the milk separated at the factory is the cause of the complaint.

Reasons for this are very simple and should be overcome. The first trouble is in not keeping the milking utensils clean. They may appear clean, but they are not sterilized. They may have been washed, but bacteria adhere to them. The consequence is trouble for the buttermakers.

Another reason is carelessness in cooling the cream. Bacteria multiply and lactic acid develops readily at high temperatures, but low temperatures control the difficulty. Cream carelessly handled is soon loaded with gas-containing ferment which carry nasty flavors. Cream from several milkings is often mixed, that of morning being put in with the night's, which is simply carelessness. One of the worst difficulties is that some are irregular in delivering, which results in batches of cream of different ages. A thorough system, well understood by the different farmers, would easily regulate this difficulty and eliminate the trouble.

The system of using form separators and carrying the cream, while leaving the milk at home, is all right. When farmers learn to keep their separators clean, the dairyhouse and all utensils neat and sweet, and to take proper care of the cows, milk and cream, the best possible conditions for factory butter will be provided.—Troy (N. Y.) Times.

**Cows Need Gentle Treatment.**  
A good-natured Irishman whose life had been spent with fractious mules was once hired to milk some cows and was cautioned to treat them gently. A loud "Go, there," brought on a retort from the owner, when Pat said with innocent sincerity: "Why, sor, I wuddent hur-r the bate." He thought the cow would register a disturbance the size of a small cyclone. There are many well-meaning cow-herders who never beat or kick a cow, but who lose money every time they speak roughly to her. It is not enough that a cow be treated humanely—keep your voice low and be patient. A man who loses his temper with a cow is worse than the cow—he's a fool.—Rural World.

**Another Use for Honey.**  
In a little valley bordering on the Rhine the cutting of agates furnishes employment for a number of persons. Before cutting these stones they are soaked in honey for eight hours, and then in sulphuric acid for three hours. This operation gives to the stones a beautiful cloudy appearance which is greatly admired in the finished product. The grape sugar contained in the honey, by its combustion in the sulphuric acid, produces this discoloration. Every agate-cutter uses every year about 100 pounds of honey in his workshop.

## Two Answers.

Not long ago a Boston clergyman received an evening call from an elderly man and woman, who expressed a wish to be joined in the bonds of matrimony then and there.

"Have you ever been married before?" asked the clergyman of the man, an honest-eyed, weather-beaten person of seafaring aspect.

"Never, and never wanted to before," was the prompt reply.

"And have you ever been married before?" the question came to the woman.

"No, sir," she replied, with equal promptness; and with a touch of humor that appealed to the clergyman at once, she added: "I never had a chance!"

The marriage ceremony was speedily performed and the clergyman refused to take any fee, telling the bride, with a twinkle in his eye, that it had been a privilege to officiate which he would have been sorry to miss.—Youth's Companion.

## "Kind Lady and No Dog."

The surveyors who were employed in laying out the line of the proposed Ogden avenue extension left behind them at certain intervals certain peculiar marks to indicate points which they had fixed. One elderly housekeeper who lives along the line has, with experience with strangers, become quite wary. She read a newspaper article not long since telling of the marks which tramps and beggars put on the premises of what they term "easy people." So when she came to her front door and saw the surveyor's mysterious signs, she studied them intently, and, saying softly to herself: "Kind lady and no dog," went back into the house with a smile. When she reappeared she was armed with a scrubbing brush and some cleaning brick. She at once proceeded to remove every mark left by the surveyors.—Chicago Evening News.

## Mary Knows.

A few days ago a boy was missing from a schoolroom in one of the upper public school buildings. The teacher looked around and failed to see the familiar face.

"Does any pupil know why Tommy McGregor isn't in school to-day?" she inquired.

There was no reply. The teacher repeated the query. Then a little girl slowly lifted her hand.

"Please, ma'am," she said, "I know."

"And why does he stay away, Mary?"

"Please, ma'am, it's 'cause he's got 'measles inside'."

Mary had read the contagious disease card that was tacked on front of the house.—Cleveland Plain Dealer.

## What Joseph Was.

The Sabbath school teacher had been telling the class about Joseph, particularly with reference to his coat of many colors, and how his father rewarded him for being a good boy, for Joseph, she said, told his father whenever he caught any of his brothers in the act of doing wrong.

"Can any little boy or girl tell me what Joseph was?" the teacher asked, hoping that some of them had caught the idea that he was Jacob's favorite.

"I know," one of the little girls said, holding up her hand.

"What was he?"

"A tattletale!" was the reply.—Baltimore News.

**Peculiarity of Snakes.**  
A snake tamer who had trained a serpent to follow him around the house, and even out of doors, happened one day to take it with him to a strange place. The snake, unused to the locality, suddenly seemed to forget all his training, and, escaping into the bushes, resisted capture with bites and every indication of wildness.

When caught it at once resumed its tame habits. The tendency to become wild immediately upon obtaining freedom, and to again become tame when caught, is said to be a peculiarity of snakes.—N. Y. Tribune.

## A Poor Hero.

"How did the hero of the story come out?" he asked of the lad who had just rolled up a novel and got up to stretch himself.

"He was a chump!" was the reply, in tones of disgust. "He had two guns, a knife, a sword, a lance and a bottle of poison, and yet he let villain punch de breath out of him and get away wid de heroine and a million dollars in cash."

—N. Y. Sun.

## THE MARKETS.

	New York, Sept. 7.	CHICAGO.
CATTLE—Native Steers.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
HOGS—Mixed.....	11 1/2 @ 12 1/2	11 1/2 @ 12 1/2
PORK—Mess (new).....	11 1/2 @ 12 1/2	11 1/2 @ 12 1/2
COTTON—Middling.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
BEEF—Butcher's.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
CALF—Per 100 lbs.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
WHEAT—No. 2 Red.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
WHEAT—No. 3 Red.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
WHEAT—No. 4 Red.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
WHEAT—No. 5 Red.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
WHEAT—No. 6 Red.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
WHEAT—No. 7 Red.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
WHEAT—No. 8 Red.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
WHEAT—No. 9 Red.....	12 1/2 @ 13 1/2	12 1/2 @ 13 1/2
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## GRATEFUL, HAPPY WOMEN



Miss Muriel Armitage.

## Female Weakness is Pelvic Catarrh.

Always Half Sick are the Women Who Have Pelvic Catarrh.

Catarrh of any organ, if allowed to progress, will affect the whole body. Catarrh without nervousness is very rare, but pelvic catarrh and nervousness go hand in hand. What a distressing sight is a poor half-sick, nervous woman, suffering from the many almost unbearable symptoms of pelvic catarrh! She does not consider herself ill enough to go to bed, but she is far from being able to do her



STARTING IT RIGHT.

This Woman Was Superstitious About Having Thirteen Stamps on Her Package.

"How much postage will this package require?" asked a woman at the window of the Ravenswood postal station, relates the Chicago Daily News.